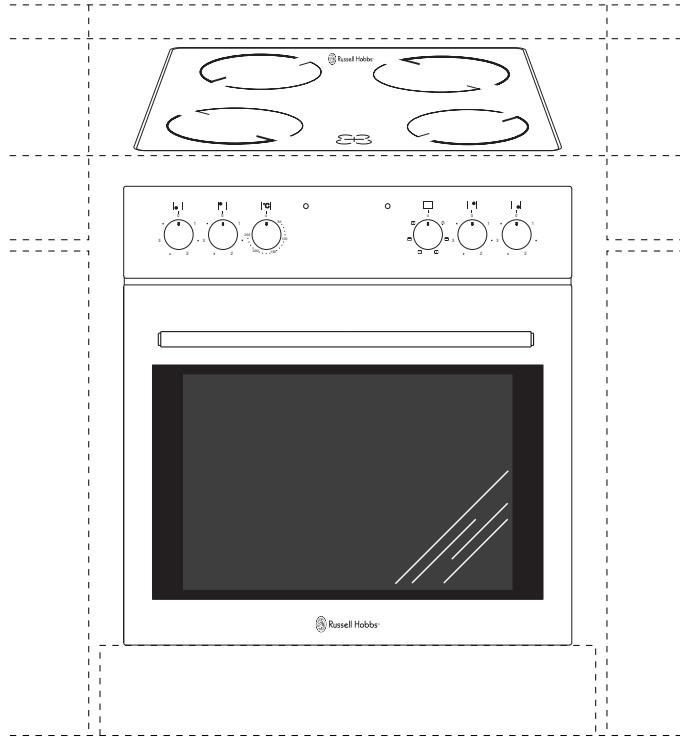




Russell Hobbs®



Built in Oven and Ceramic Hob

MODEL : RHBECH60SS

INSTRUCTION MANUAL

DEAR CUSTOMER,

Congratulations on purchasing the Russell Hobbs oven set as its exceptionally easy to use and extremely efficient. After reading the instruction manual, you will find that operating the oven will be easy.

Before being packaged and leaving the manufacturer, the oven was thoroughly checked with regard to safety and functionality.

Before using the appliance, please read the instruction manual carefully.

By following these instructions carefully, you will be able to avoid any problems in using the appliance.

It is important to keep the instruction manual and store it in a safe place so that it can be consulted at any time.

It is necessary to follow the instructions in the manual carefully in order to avoid possible accidents.

Caution!

Do not use the oven until you have read this instruction manual.

The oven is intended for house hold use only.

The manufacturer reserves the right to introduce changes which do not affect the operation of the appliance.

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SAFETY INSTRUCTIONS

NOTE;

Ensure there is a grounded socket nearby (behind the unit). A dedicated power circuit is recommended for the unit but not required. Additional electrical appliances on the same circuit may exceed the current (amperage) rating for that circuit. The circuit breaker trips or the fuse fails on a repeated basis, then a dedicated circuit will likely required.

!The appliance must be installed only by a qualified person in compliance with the instructions provided. Incorrect installation may cause harm to persons, animals or may damage property.

The manufacturer declines all responsibility for improper installation which may harm persons and animals and damage property.

Important: The power supply to the appliance must be cut off before any adjustments or maintenance work is done.

SAFEGUARDS:

When using this product, basic precautions should always be taken, including the following:

Your built-in oven is a classified electrical appliance. As with any electrical appliance and particularly with electric elements, basic precautions must be followed in order to reduce the risk of fire, burns, electrical shocks and/or other serious injuries or death.

! The appliance becomes hot during operation. Take care not to touch the hot parts inside the oven.

! Always keep children away from the oven.

While in operation direct contact with the oven may cause burns!

! Ensure that small items of household equipment, including connection leads, do not touch the hot oven or the hob as the insulation material of this equipment is usually not resistant to high temperatures.

! Do not leave the cooker unattended when frying. Oils and fats may catch fire due to overheating or boiling over.

Do not put pans weighing over 15 Kg on the open door of the oven and pans over 25 kg on the hob.

! Do not use harsh cleaning agents or sharp metal objects to clean the door as they can scratch the surface which could result in the glass cracking.

! Do not use the cooker in the event of a technical fault. Any faults must be fixed by an appropriately qualified and authorised person.

! In the event of any incident caused by a technical fault, disconnect the power and report the fault to the service center to be repaired.

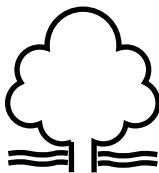
! The rules and provisions contained in this instruction manual should be strictly observed. Do not allow anybody who is not familiar with the contents of this instruction manual to operate the unit.

! The oven should not be cleaned using steam cleaning equipment.

SAFETY INSTRUCTIONS

- ! The panels adjacent to the oven must be made of heat-resistant material.
- ! Cabinets with a veneer exterior must be assembled with glues which can withstand temperatures of up to 100°C.
- ! Keep combustible materials, such as: curtains, drapes, furniture, pillows, clothing, linens, bedding, paper, etc. , at least 3 feet (0.9 meters) from the front sides and rear of the oven . Do not use this unit in areas where gas paint or other flammable liquids or their associated vapors may be present.
- ! To reduce the risk of fire, do not place or install this unit in areas where the ventilation or circulation ducts may become blocked. Make sure there are at least 1.77 inches (45mm) of space between the back of your oven and the wall. keep some distance on each side of your oven that you can use that distance flowing installing instructions.
- ! The unit's power cord must be connected to a properly grounded and protected, 220-240V electrical outlet. Always use ground fault protection where required by the electrical code. To reduce the risk of fire, avoid running the power cord under rugs, carpets, etc. Keep the power cord away from high traffic areas where it may pose a tripping hazard.
- ! Avoid the use of an extension cord, which may overheat and cause a fire.
- ! When transporting or storing the unit, keep it in a dry location, free from dust, excessive vibration or other factors, which may damage the unit.
- ! Do not operate any oven with a damaged cord or plug or after the element malfunctions, has been dropped or damaged in any manner. Return the oven to authorized service facility for examination, electrical or mechanical adjustment, or repair .
- ! Use this oven only as described in this manual. Any other use not recommended by the manufacturer may cause fire, electric shock, or injury to persons.
- ! Must not be used by children, persons with reduced capacity etc.

HOW TO SAVE ENERGY



Using energy in a responsible way not only saves money but also helps the environment. So let's save energy! And this is how you can do it:

! Do not remove the content from pots or pans too often (a watched pot never boils !)

Do not open the oven door unnecessarily often.

! Switch off the oven in good time and make use of residual heat.

For long cooking times, switch off heating zones 5 to 10 minutes before finishing cooking, this saves up to 20% on energy.

Only use the oven when cooking larger dishes.

Meat of up to 1 kg can be prepared more economically in a pan on the cooker hob.

! Make use of residual heat from the oven.

If the cooking time is greater than 40 minutes switch off the oven 10 minutes before the end time.

Important! When using the timer, set appropriately shorter cooking times according to the dish being prepared.

! Make sure the oven door is properly closed.

Heat can leak through spillages on the door seals. Clean up any spillages immediately.

! Do not install the cooker in the direct vicinity of refrigerators/freezers.

Otherwise energy consumption increases unnecessarily.

► UNPACKING

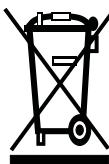


During transportation, protective packaging was used to protect the appliance against any damage. After unpacking, please dispose of all elements of packaging in a way that will not cause damage to the environment.

All materials used for packaging the appliance are environmentally friendly; they are 100% recyclable and are marked with the appropriate symbol.

Caution! During unpacking, the packaging materials (polythene bags, polystyrene pieces, etc.) should be kept out of reach of children.

► DISPOSAL OF THE APPLIANCE

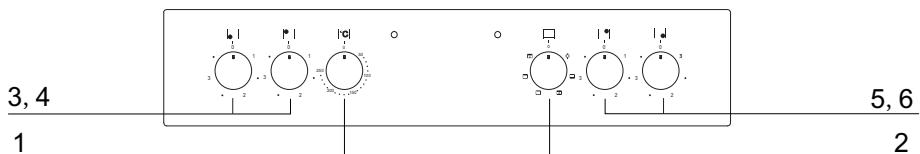
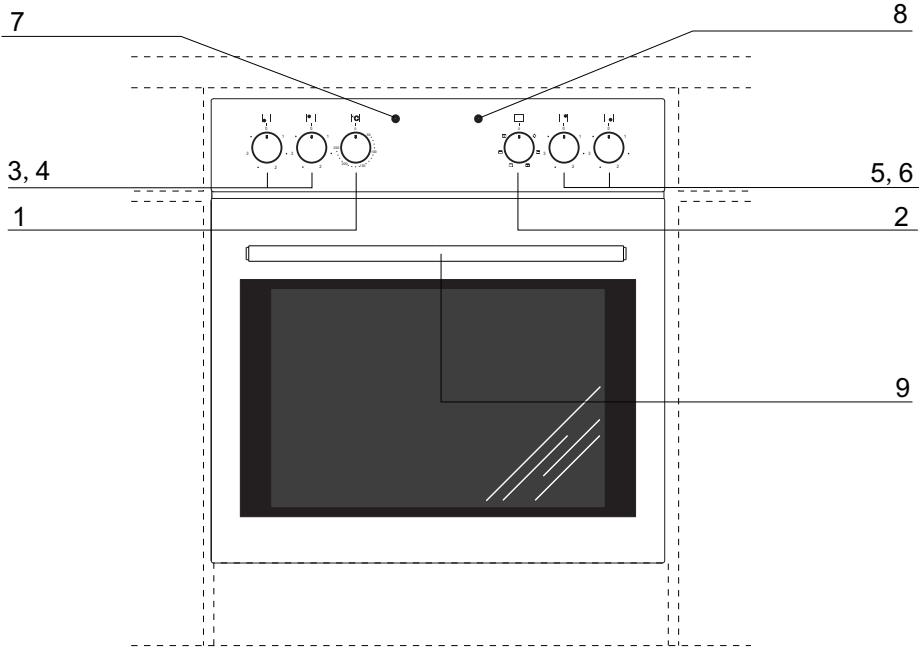


Old appliances should not simply be disposed of with normal household waste, but should be delivered to a collection and recycling center for electric and electronic equipment. A symbol shown on the product, the instruction manual or the packaging shows that it is suitable for recycling.

Materials used inside the appliance are recyclable and are marked with information concerning this. By recycling materials or other parts from used devices you are making a significant contribution to the protection of our environment.

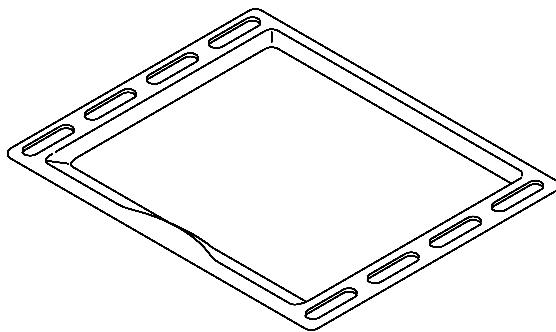
Information on appropriate disposal centers for used devices can be provided by your local authority.

DESCRIPTION OF THE APPLIANCE

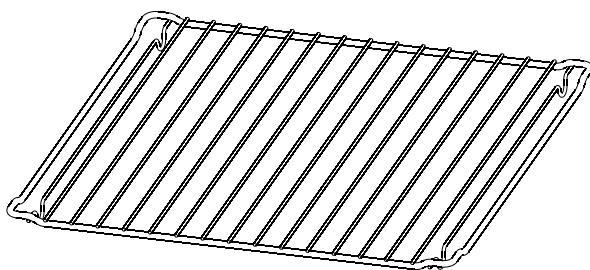


- 1 Temperature control knob
- 2 Oven function selection knob
- 3, 4, 5, 6 Heating zone control knobs
- 7 Temperature regulator signal light red
- 8 Cooker operation signal light yellow
- 9 Oven door handle

SPECIFICATIONS OF THE APPLIANCE



Baking tray



Grill Rack
(drying rack)

INSTALLATION

! The kitchen area should be dry, aired and equipped with efficient ventilation. When installing the oven, easy access to all control elements should be ensured.

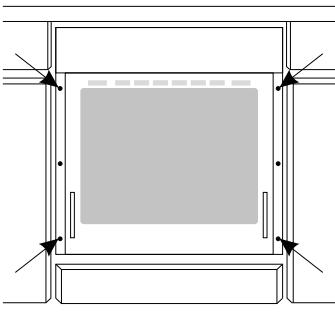
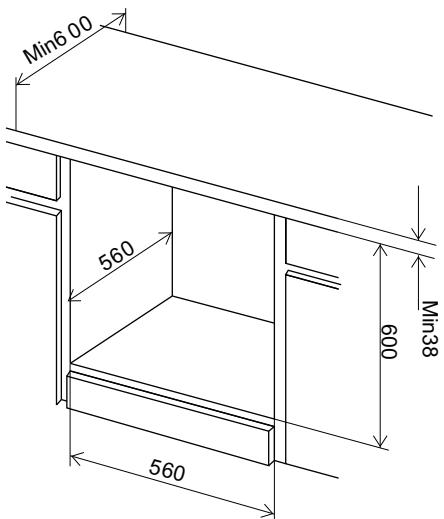
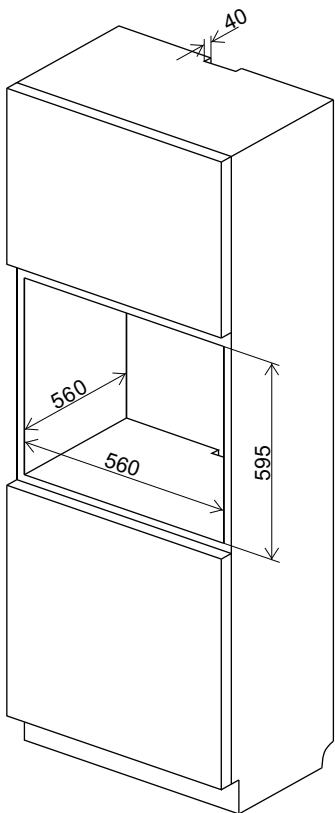
! This is a Y-type design built-in oven, which means that its back wall and one side wall can be placed next to a high piece of furniture or wall. Coating or veneer used on fitted furniture must withstand a heat-resistant adhesive (100°C) to prevent surface deformation or detachment of the coating.

! Hobs should be installed according to the manufacturer's instructions.

! Make an opening with the dimensions given in the diagram for the oven to be fitted.

! Make sure the mains plug is disconnected and then connect the oven to the main supply.

! Insert the oven completely into the opening without allowing the four screws in the places shown in the diagram to fall out.

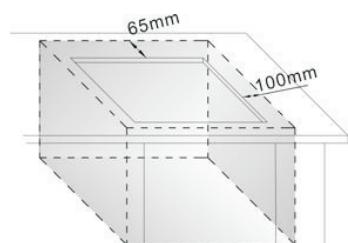
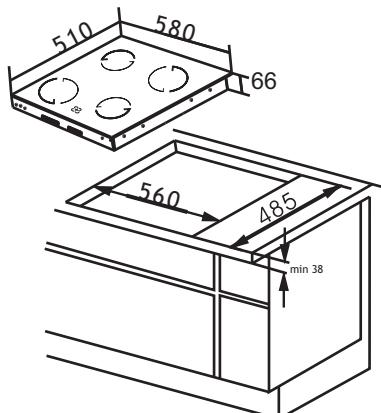


INSTALLATION

Selection of the installation equipment

Drill holes on the table surface according to the sizes shown in the drawing. For the purpose of installation and use, a minimum of 50 mm space shall be preserved around the hole.

Be sure the thickness of the table surface is at least 30mm. Please select heat-resistant table material to avoid larger deformation caused by the heat radiation from the hob.



Important

There must be a minimum distance of 100 mm between the hole and the wall or adjoining cupboard. If the hob is more than 30 mm thick, or if it is placed on a false top, the ventilation cover must be fitted as shown in the figure 1.

Figure1

Placement

Your appliance could be installed above a drawer, a cupboard with door or an oven.

- To install your appliance above a drawer

The electronic circuits of the hob must be cooled by a current of fresh air as shown in the diagram, and the points below must be carefully complied with. The greater distance between the hob and the cupboard underneath it, the better the hob will function as shown in the figure 2.

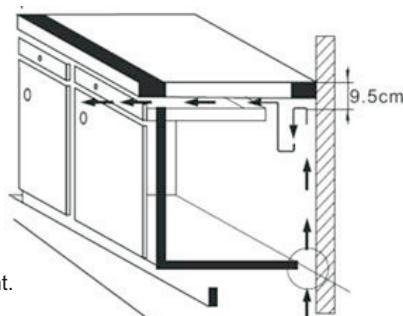


Figure2

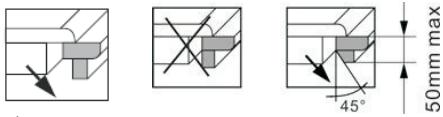
Important:

Your hob needs an air inlet at the rear and an air outlet at the front.

INSTALLATION

- To install your appliance above a cupboard with drawer

When the air outlet is underneath the hob:
Ideally, an air outlet grill should be placed between the heating zone and the cupboard door. It will be easy to install if the cross bar is small.



If the cross bar is rectangular or the heating zone is closed off, make a beveled cut to free the air outlet as shown in figure 3.

- To install your appliance above an oven

The hob may be flush-mounted above an oven, remove the front cross bar of the cupboard to leave a minimum space of 5 mm free as the oven has an upper ventilation system in figure 4.

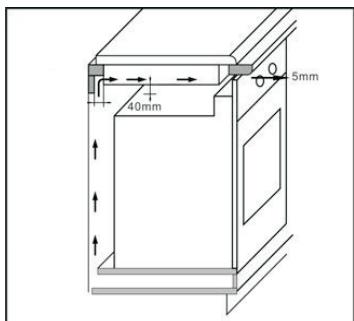


Figure4

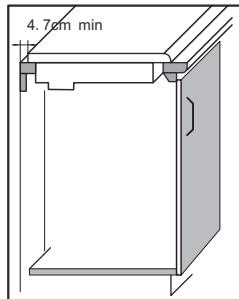


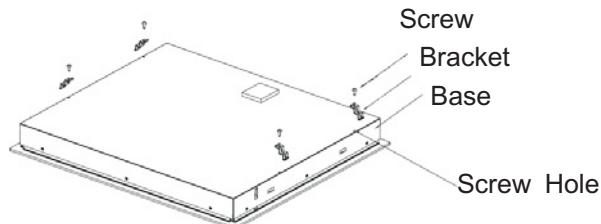
Figure3

Preparation

Remove the packaging materials (polythene bags, polystyrene pieces, etc.) and make sure the appliance all sides are stuck securely.

Final fitting of the appliance

Fix the hob on the table by screwing four brackets on the bottom of hob (see picture) after installation. Adjust the bracket position to suit for different table top thickness.



INSTALLATION

Electrical connection

Warning!

All electrical work should be carried out by a qualified and authorised electrician.

Fitting guidelines

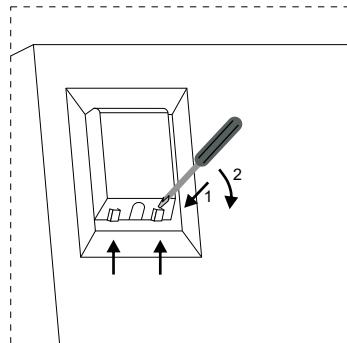
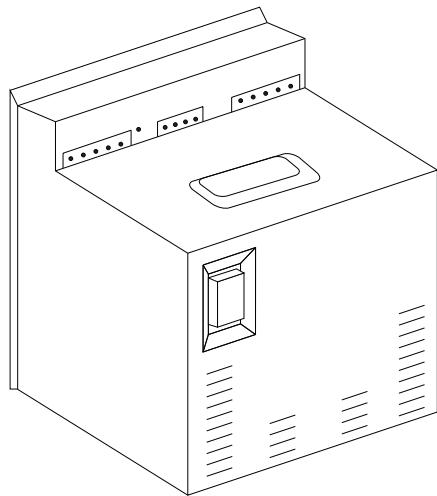
The oven is manufactured to work with three-phase alternating current (230V /50Hz). The connection diagram is also found on the cover of the connection box. Remember that the connection wire should match the connection type and the power rating of the oven.

The connection cable must be secured in a strain-relief clamp.

Warning!

Remember to connect the safety circuit to the connection box terminal marked with  . The electricity supply for the oven must have a safety switch which enables the power to be cut off in case of emergency. The distance between the working contacts of the safety switch must be at least 3 mm.

Before connecting the oven to the power supply it is important to read the information on the rating label and the connection diagram.



INSTALLATION

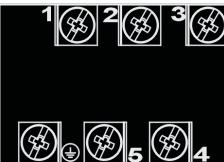
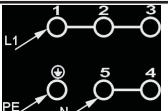
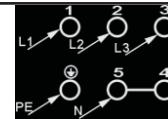
Electrical connection

Warning!

All electrical work should be carried out by a qualified and authorised electrician.

Fitting guidelines

The oven is manufactured to work with three-phase alternating current (400V 3N~50Hz). The voltage rating of the oven heating elements is 230V. Adapting the oven to operate with one-phase current is possible by appropriate bridging in the connection box according to the connection diagram below. The connection diagram is also found on the cover of the connection box. Remember that the connection wire should match the connection type and the power rating of the oven.

CONNECTION DIAGRAM		1 2 3 4 5	Recommen-ded type of connection lead
Caution! Voltage of heating elements 230V			
Caution! In the event of any connection the safety wire must be connected to the PE terminal			
1	For 230 V earthed one-phase connection, bridges connect 1–2–3 terminals and 4–5 terminals, safety wire to PE.		H05VV-F3G4
2	For 400/230V earthed three-phase connection, bridges connect 4–5 terminals, phases in succession 1,2 and 3, earth to 4–5, the safety wire to PE.		H05VV-F5G1,5

The connection cable must be secured in a strain-relief clamp.

Warning!

Remember to connect the safety circuit to the connection box terminal marked with . The electricity supply for the cooker must have a safety switch which enables the power to be cut off in case of emergency. The distance between the working contacts of the safety switch must be at least 3 mm.

Before connecting the oven to the power supply it is important to read the information on the rating label and the connection diagram.

OPERATION

Before first use

! Remove packaging, clean the interior of the oven and the hob .

! Take out and wash the oven fittings with warm water and a little washing-up liquid.

! Switch on the ventilation in the room or open a window.

! Heat the oven (to a temperature of 250°C , for approx. 30 min.), remove any stains and wash carefully; the heating zones of the hob should be heated for around 4 min. without a pan.

Important!

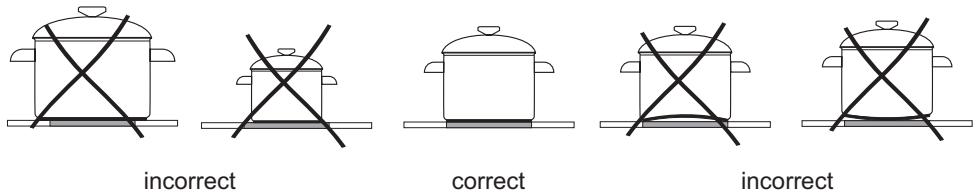
The inside of the oven should only be washed with warm water and a small amount of washing-up liquid.

OPERATION

► Controlling the heating zones of the ceramic hob.

Choice of cookware

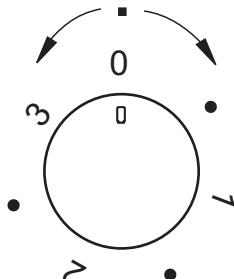
Choose a pan with a diameter that is at least as large as the heating zone. **Do not use pans with a concave or convex base**. Always remember to put a proper cover on the. We pan recommend the use of pans with thick.



Heat level selection

The heating zones have different levels of heat. The level of heat can be adjusted gradually by turning the knob to the desired position.

- 0 Switch off
- MIN. Warming up
- 1 Stewing vegetables, slow cooking
- Cooking soups, larger dishes
- 2 Slow frying
- Grilling meat, fish
- 3 MAX. Fast heating up, fast cooking, frying



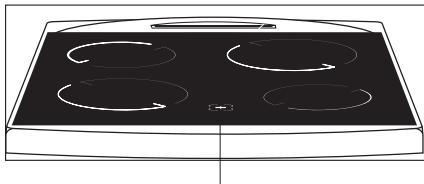
OPERATION

Zone heating indicator

If the temperature of a heating zone exceeds 50°C this is signified by an indicator which lights up for that zone.

When the heating indicator lights up it warns the person using the hob against touching the hot heating zone.

For about 5 to 10 minutes after the heating zone is switched off it will still have residual heat that can be used, for example to warm up or keep dishes warm.

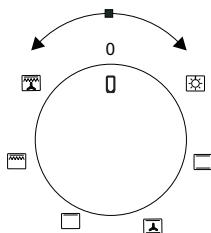


Zone heating indicator

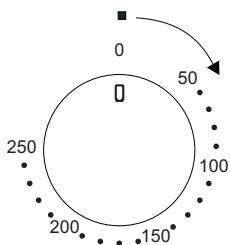
OPERATION

Oven with automatic air circulation (including fan)

The oven can be warmed up using the bottom and top elements, as well as the grill. Operation of the oven is controlled by the oven function knob to set a required function you should turn the knob to the selected position.



as well as the temperature regulator knob to set a required function you should turn the knob to the selected position.



The oven can be switched off by setting both of these knobs to the position “●”/“○”.

Caution!

When selecting any heating function (switching a element on etc.) the oven will only be switched on after the temperature has been set by the temperature regulator knob.

Possible settings of the oven function knob



Separate oven lighting

By setting the knob to this position the lighting inside the oven is switched on, e.g. use when washing the oven chamber.

Caution!

At this oven function knob position, when setting the temperature regulator to a position other than zero, the red light may go on, although the oven is not being warmed up.



Bottom and top elements ON
Setting the knob to this position allows the oven to be heated conventionally.



Fan , bottom and top elements ON
At this knob position the oven executes the cake function . Conventional oven with a fan.

Caution!

When the **█** functions have been selected but the temperature knob is set to zero only the fan will be on. With this function you can cool the dish or the oven chamber.



Grill elements ON

Setting the knob to this position allows dishes to be grilled on the rack.

OPERATION



Combined grill
(Grill and the top element)
When the "combined grill" is active it enables grilling with the grill and with the top element switched on at the same time. This function allows a higher temperature at the top of the cooling area, which causes more intense browning of the dish and permits larger portions to be grilled.

Fan and combined grill ON.



When the knob is turned to this position, the oven activates the combined grill and fan function. In practice, this function allows the grilling process to be speeded up and an improvement in the taste of the dish. You should only use the grill with the oven door shut.

Switching on the oven is indicated by two signal lights, yellow and red, turning on. The yellow light, turned on means the oven is working. If the red light goes out, it means the oven has reached the set temperature. If a recipe recommends placing dishes in a warmed-up oven, this should not be done before the red light goes out for the first time. When baking, the red light will temporarily come on and go out (to maintain the temperature inside the oven). The yellow signal light may also turn on at the knob position of "oven chamber lighting".

OPERATION

Fast oven heat-up

In ovens with automatic air circulation, equipped with a fan and an heater, the fast heat-up function may be used the oven will reach a temperature of 150°C within approximately 4 minutes.

Mode of operation:

- ! set the oven function to the position of convection fan and bottom heater,
- ! set the temperature regulator knob to the position of 150 °C,
- ! the oven warms up to the temperature of 150°C (or lower if set); the oven reaching the temperature is signed by the red light of the temperature regulator going off,
- ! now put the tray with dough into the oven,
- ! set the oven function knob to the selected heating mode, (see the chapter Baking in the oven-practical hints).

Important!

When the fast oven heat-up function has been selected, the chamber should not contain a baking tray with dough or other elements that do not constitute the oven fittings.

The fast heat-up function is not recommended for use with the time set.

Use of the grill

The grilling process operates through infrared rays emitted onto the dish by the incandescent grill element.

In order to switch on the grill you need to:

- ! set the oven knob to the position marked with 
- ! heat the oven for approximately 5 minutes (with the oven door shut).
- ! insert a tray with a dish onto the appropriate cooking level, and if you are grilling on the grate insert a tray for dripping on the level immediately below (under the grate).
- ! the oven door shut.

For grilling and combined grill the temperature must be set to 250°C, but for the grill function with fan it must be set to a maximum of 200°C.

Caution!

The grill should be used with the oven door shut.

When the grill is in use, accessible parts can become hot.

It is recommended to keep children away from the oven.

CLEANING AND MAINTENANCE

By ensuring proper cleaning and maintenance of your cooker you can have a significant influence on the continuing life operation of your appliance.

Before you start cleaning, the cooler must be switched off and you should ensure that all knobs are set to the “●”/“0” position. Do not start cleaning until the cooker has completely cooled.

Caution ! The some sharp part should always be protected by adjusting the cover (just push it with your thumb). Injuries are possible so be careful when using this instrument-keep out of reach of children.

Oven

- ! The oven should be cleaned after every use, after the temperature of the oven is cool. When cleaning the oven the lighting should be switched on to enable you to see the surfaces better.
- ! The oven chamber should only be washed with warm water and a small amount of washing-up liquid.
- ! After cleaning the oven chamber wipe it dry.

*optional

Caution!

Do not use cleaning products containing abrasive materials for the cleaning and maintenance of the glass front panel.

For example

steam cleaning * :

- pour 250ml of water (1 glass) into a bowl placed in the oven on the first level from the bottom,
 - close the oven door,
 - set the temperature knob to 50°C, and the function knob to the bottom heater position,
 - heat the oven chamber for approximately 30 minutes,
 - open the oven door, wipe the chamber inside with a cloth or sponge and wash using warm water with washing-up liquid.
- Caution! Possible moisture or water residues under the cooler can result from steam cleaning.

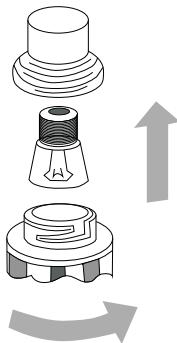
- ! After cleaning the oven chamber wipe it dry.

CLEANING AND MAINTENANCE

Replacement of the oven light bulb

In order to avoid the possibility of an electric shock ensure that the appliance is switched off before replacing the bulb.

- ! Set all control knobs to the position "●"/"0" and disconnect the mains plug,
- ! unscrew and wash the lamp cover and then wipe it dry.
- ! unscrew the light bulb from the socket, replace the bulb with a new one high temperature bulb (300°C) with the following parameters:
 - voltage 230 V
 - power 25 W
 - thread E14.



Oven light bulb

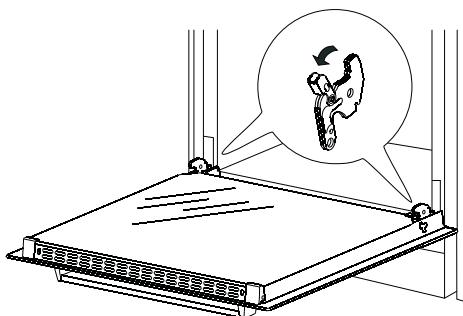
- ! Screw the bulb in, making sure it is properly inserted into the ceramic socket.
- ! Screw in the lamp cover.

*optional

CLEANING AND MAINTENANCE

► Door removal

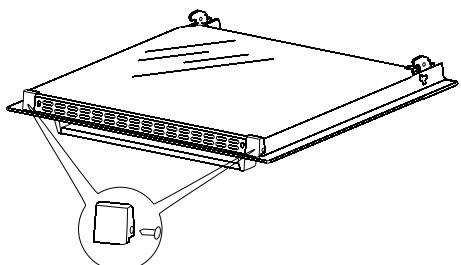
In order to obtain easier access to the oven chamber for cleaning. Close the door lightly, lift and pull it out towards you. In order to fit the door back on to the cooker, do the inverse. When fitting, ensure that the notch of the hinge is correctly placed on the protrusion of the hinge holder. After the door is fitted to the oven, the safety catch should be carefully lowered down again. If the safety catch is not set it may cause damage to the hinge when closing the door.



Door removal

► Removal of the internal glass Panel

Unscrew and unfasten the plastic latch that is in the corner at the top of the door. Next take out the glass from the second blocking mechanism and remove. After cleaning, insert and block the glass panel, and screw in the blocking mechanism.



Removal of the internal glass panel

OPERATION IN CASE OF EMERGENCY

In the event of an emergency, you should:

- ! switch off all working functions of the cooker
- ! disconnect the mains plug
- ! call the service center

! Some minor faults can be fixed by referring to the instructions given in the table below. Before calling the customer support centre or the service centre check the following points that are presented in the table.

PROBLEM	REASON	ACTION
The appliance does not work.	break in power supply	check the household fuse box, if there is a blown fuse replace it with a new one
The oven lighting does not work	the bulb is loose or damaged	tighten up or replace the blown bulb (see chapter Cleaning and Maintenance)

USING IN THE OVEN–PRACTICAL HINTS

Cooking

- ! we recommend using the baking trays which were provided with your cooker;
- ! it is also possible to bake in cake tins and trays bought elsewhere which should be put on the drying rack; **for baking it is better to use enameled which conduct heat better and shorten the baking time;**
- ! Shapes and trays with bright or shiny surfaces are not recommended when using the conventional heating method (top and bottom elements), use of such tins can result in under cooking the base cakes;
- ! Before the cake is taken out of the oven, check if it is ready by using a wooden stick (if the cake is ready, the stick should come out dry and clean after being inserted into the cake) ;
- ! After switching off the oven it is advisable to leave the cake inside for about 5 min;
- ! The baking parameters given in tables are approximate and can be corrected based on your own experience and cooking preferences;
- ! If information given in recipe books is significantly different from the values included in this instruction manual, please apply the instructions from the manual.

COOKING THE OVEN—PRACTICAL HINTS

TABLE 1:Cakes

Oven functions: bottom + top elements

convection fan

CAKE TYPE	BOTTOM+ TOP ELEMENTS		CONVECTION FAN		COOKING TIME [min]
	LEVEL	TEMPE- RATURE [°C]	LEVEL	TEMPE- RATURE [°C]	
Cooking in cake tins					
Sponge cake/marble cake	2	170-180	2	150-170	60-80
Victoria sponge	2	160-180	2	150-170	68-80
Base for a layer cake	2-3	170-180	2-3	160-170	20-30
Sponge layer cake	2	170-180	2-3	160-180	30-40
Fruit cake (crispy base)			2	140-150	60-70
Cheese cake (short crust base)			2	150-170	60-90
Tea cake	2	160-180	2	180-200	40-60
Bread (e.g. whole grain bread)	2	210-220	2	180-200	50-60
Cooking on the trays provided with the cooker					
Fruit cake (crispy base)	3	170-180	2	160-170	35-60
Fruit cake (with yeast)			2	160-170	30-50
Crumble cake	3	160-170	2	150-170	30-40
Sponge roll	2	180-200			10-15
Pizza (thin base)	3	200-240			10-15
Pizza (thick base)	2	190-210			30-50
Cooking smaller items					
Buns	3	160-170	2	150-160	10-30
Puff pastry	3	180-190	2	170-190	18-25
Meringues	3	90-110	2	170-190	80-90
buns					35-45

COOKING IN THE OVEN—PRACTICAL HINTS

TABLE 1A: Cakes

Oven functions: cake (bottom and top elements + fan)

BAKING TYPE	TEMPERATURE [°C]	COOKING TIME [min]
Cooking in cake tins		
Meringues	80	60-70
Victoria sponge	150	65-70
Tea cake	150	60-70
Layer cake	150	25-35
Cooking on the trays provided with the cooker		
Yeast cake	150	40-45
Crumble cake	150	30-45
Fruit cake	150	40-55
Sponge cake	150	30-40

Caution!

When using the cake function of the oven it is necessary to initially pre-heat the oven chamber, using the third level from the bottom is recommended for baking.

► Roasting meat

- ! cook meat weighing over 1kg in the oven, but smaller pieces should be cooked on gas.
- ! use heat proof ovenware for roasting with handles that are also resistant to high temperatures;
- ! when roasting on the drying rack we recommend that you place a baking tray with a small amount of water on the lowest level of the oven;
- ! It is advisable to turn the meat over at least once during the roasting time and during roasting you should also baste the meat with its juices or with hot salty water—do not pour cold water over the meat.

COOKING IN THE OVEN—PRACTICAL HINTS

TABLE 2: Roasting meat
 Oven functions: bottom and top elements
 convection fan

TYPE OF MEAT	LEVEL FROM THE BOTTOM		TEMPERATURE[°C]		TIME * IN MINUTES
	CONVECTION FAN	BOTTOM+ TOP ELEMENTS	CONVECTION FAN	BOTTOM+ TOP ELEMENTS	
BEEF Roast beef or fillet rare oven warmed up Juicy ("medium") oven warmed up "well done" oven warmed up Roast		3 3 3 2	250 250 210-230 160-180	12-15 15-25 25-30 200-220	Per 1 cm 12-15 15-25 25-30 120-140
PORK Roast	2	2	160-180	200-210	90-140
Ham	2	2	160-180	200-210	60-90
Fillet		3		210-230	25-30
VEAL	2	2	160-170	200-210	90-120
LAMB	2	2	160-180	200-220	100-120
VENISON	2	2	175-180	200-220	100-120
POULTRY Chicken Goose (approx.2 kg)	2 2	2 2	170-180 160-180	220-250 190-200	50-80 150-180
FISH	2	2	175-180	210-220	40-55

* the figures presented in the table refer to a portion of 1 kg, if the portion is larger than that, an additional 30-40 minutes should be added for each additional kilogram.

Caution!

In the middle of the roasting time the meat must be turned over.

It is advisable to roast meat in heat proof ovenware.

COOKING IN THE OVEN—PRACTICAL HINTS

TABLE 3:Grill

Oven functions: grill element

TYPE OF DISH	LEVEL FROM THE BOTTOM	TEMPERATURE [°C]	GRILLING TIME [MINUTES]	
			SIDE 1	SIDE 2
Pork chop	4	250	8–10	6–8
Pork schnitzel	3	250	10–12	6–8
Shish kebab	4	250	7–8	6–7
Sausages	4	250	8–10	8–10
Roast beef, (approx. 1kg)	3	250	12–15	10–12
Veal cutlet	4	250	8–10	6–8
Veal steak	4	250	6–8	5–6
Mutton chop	4	250	8–10	6–8
Lamb chop	4	250	10–12	8–10
Chicken half (per 500 g)	3	250	25–30	20–25
Fish fillet	4	250	6–7	5–6
Trout (per approx. 200-250g)	3	250	5–8	5–7
Bread (toast)	4	250	2–3	2–3

* optional

COOKING IN THE OVEN—PRACTICAL HINTS

TABLE 4: Fan with grill

Oven functions: combined grill + fan
grill + fan

TYPE OF MEAT	WEIGHT [kg]	LEVEL FROM THE BOTTOM	TEMPERATURE [°C]	COOKING [MINUTES]
Roast pork	1. 0	2	170–190	80–100
	1. 5		170–190	100–120
	2. 0		170–190	120–140
Leg of lamb	2. 0	2	170–190	90–110
Roast beef	1. 0	2	180–200	30–40
Chicken	1. 0	2	180–200	50–60
Duck	2. 0	1–2	170–190	85–90
Goose	3. 0	2	140–160	110–130
Turkey	2. 0	2 1–2	180–200	110–130
	3. 0		160–180	150–180

During cooking you should turn the meat over periodically as well as basting it with its juices or with hot salty water.

Caution!

The figures given in these tables are approximate and can be adapted based on your own experience and cooking preferences.

TECHNICAL SPECIFICATIONS

Voltage rating	230V 50Hz
Max power rating (oven)	2.9kW
Max power rating (hob)	6.0kW
Oven dimensions (H/W/D)	595/595/575 mm
Hob dimensions (H/W/D)	66/580/510 mm
Usable capacity of the oven	56 liters
Net/gross weight (oven)	33/36 kg
Net/gross weight (hob)	8.0/9.2 kg

Warranty

Service Information:

If you experiencing problems with your Russell Hobbs appliance please contact your nearest store or contact our customer care department on our toll free number 0123300287.